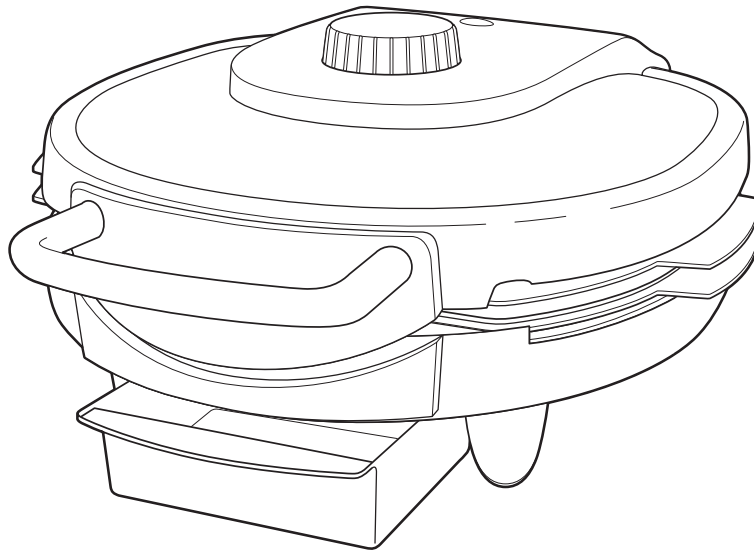


Contact Grill



READ BEFORE USE

English..... 2
USA: 1-800-851-8900
Canada : 1-800-267-2826
México: 01 800 71 16 100

IMPORTANT SAFEGUARDS

In order to prevent the risk of fire, electric shock, burns or other injury or damage, follow these instructions carefully. When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not immerse appliance, cord or plug in water or other liquid.
4. Close supervision is necessary when this appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair, or adjustment. All repairs must be completed by the manufacturer, its service agent or similarly quality persons in order to avoid a hazard.
7. The use of accessory attachments not recommended by Hamilton Beach/ Proctor-Silex, Inc. may cause injuries or serious damage to the unit.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven. Do not use this unit near oven, heater or fireplace.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "OFF," then remove plug from wall outlet.
13. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This appliance is intended for household use only.

This appliance is equipped with a grounded- type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

TO REDUCE RISK OF ELECTRICAL SHOCK, DO NOT IMMERSE THE GRILL IN WATER.

To avoid an electrical circuit overload do not use another high wattage appliance on the same circuit with the grill.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be

equal to or greater than the rating of the grill. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

An extension cord should be connected to the appliance first, before it is plugged into the outlet.

Always use grill on flat surface to ensure grease and oils drain properly. Use caution when cleaning spilled hot grease. Use caution when cooking and around splattering grease.

Always use drip cup and make sure it is properly installed before use.

It is not recommended to move grill when in use. Unplug unit and let cool before moving.

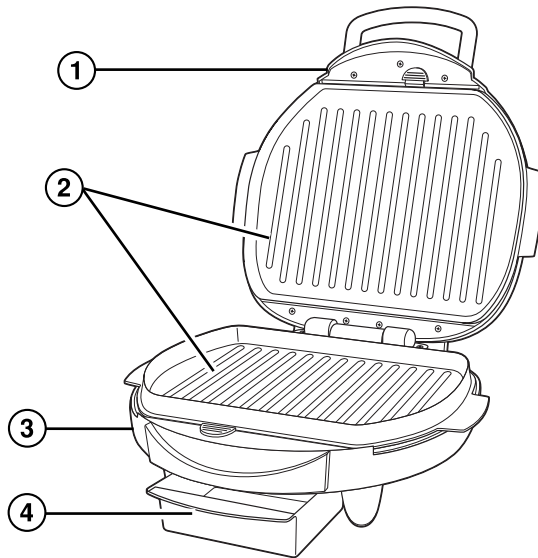
Always use a hot mitt to protect hand when opening the grill.

CAUTION: ESCAPING STEAM MAY CAUSE BURNS.

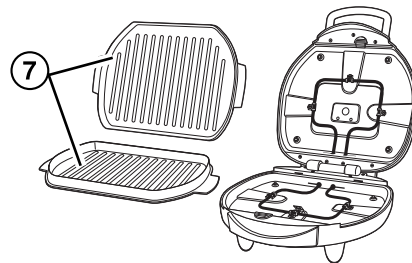
Know Your Grill

1. Cover
2. Nonstick Grill Surfaces
3. Base
4. Drip Cup
5. Adjustable Temperature Control*
6. Power Light
7. Removable Grids*

NOTE: Use care when handling open grill. The cover is heavy and can cause injury if it drops—pinching fingers or hands between cover and base.



*Removable Grids (available on select models)



*Adjustable Temperature Control

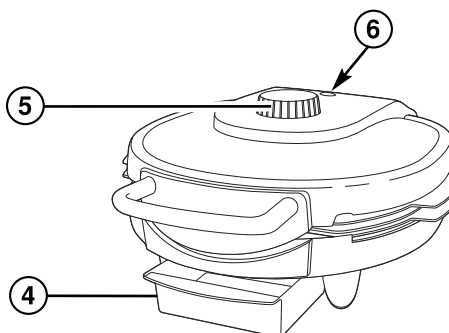
(available on select models)

The Adjustable Temperature Control model offers 3 heat settings: Low, Medium, and High, and the settings in between.

The recipes and Grilling Chart were developed using the High setting. However the additional heat settings can be used for even more versatile grilling options.

The Medium setting can be used for thick cuts of meat or bone-in cuts that should be thoroughly cooked, such as pork or poultry. These settings will assure proper cooking without drying out the meat.

The Low setting should be used to hold food at serving temperature.



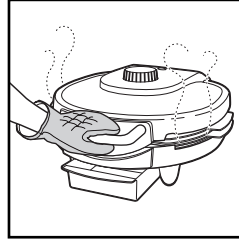
Variable Heat Model

Operating Instructions

BEFORE FIRST USE: Please wash the cooking surfaces of the grill as instructed under “Cleaning.”

1. Plug the grill into an outlet. The ON light comes on when the grill is plugged in.
2. Brush grilling surfaces with oil or spray with nonstick cooking spray.
3. Preheat 6 minutes with cover closed. Variable Heat Grill: Select heat setting before preheating. See page 3 for more information.
4. When preheated, raise grill cover. Place food to be cooked onto grill and lower grill cover. Always use grill with drip cup in place.

5. Use a hot mitt and carefully lift grill cover and check food to see if cooked to desired degree. Do not cut food on nonstick grilling surface.



6. When food is cooked to desired degree, remove the food and unplug the grill. Let cool slightly before cleaning.

NOTE: Meats cooked on a contact grill will have more of a steamed, rather than grilled, appearance.

Tips for Easy Grilling

- **ALWAYS PREHEAT THE GRILL 6 MINUTES WITH COVER CLOSED BEFORE USING.**
- Read the Grill Use & Care Guide before starting to grill.
- Grill cooking is so easy because you can brown meats, cook onions, grill vegetables, “stir-fry” dishes, steam fish and toast sandwiches.
- Use the grill to “prep and cook” foods for traditional range-top recipes: brown ground beef for spaghetti sauce or stir-fry beef strips for a Chinese dish. Since the grill cooks top and bottom at the same time, there’s no need to stir while cooking.
- Cook “guilt-free” French fries without the extra oil or make perfect French toast that doesn’t need to be turned during cooking.
- Use vegetable cooking spray for convenient, stick-free grilling. Or if you prefer, brush grill surfaces with vegetable oil before preheating.
- Use plastic utensils on the nonstick grill surfaces. Do not use metal utensils as they will damage the nonstick surface.
- Plan ahead for quick meals by freezing boneless chicken breasts and burger patties for future meals. Place individual servings on a baking sheet and freeze. When frozen, place in plastic bags. To grill, see the “Grilling Chart” on page 5.
- Cleanup is easy! Let grill cool down. Wipe grill surfaces with damp paper towel or dish cloth.

Grilling Chart

**PREHEAT GRILL 6 MINUTES
WITH COVER CLOSED.**

The following times are guidelines. Always cook with the cover closed.

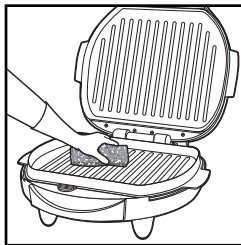
Variable Heat Grill: Select a heat setting before preheating.

FOOD	COOK TIME	DONENESS
Beef strip steak, boneless, fresh (8 oz/225g)	5 min.	Slightly pink in center; brown on outside
Chicken breast, boneless, fresh (4-6 oz/115-170 g)	5-8 min.	No longer pink in center
Chicken breast, boneless, frozen (4 oz/115 g)	10-12 min.	No longer pink in center
Fish fillet squares, frozen (about 2 oz/55 g)	6-8 min.	Fish looks white
Frankfurter (hot dog)	5 min.	Heated through
Hamburger, fresh (4 oz/115 g)	5-7 min.	No longer pink in center
Hamburger, frozen (4 oz/115 g)	10-12 min.	No longer pink in center
Pork chops, boneless, fresh (4 oz/115 g, ¾" [2 cm] thick)	6-8 min.	No longer pink in center
Pork chops, boneless, frozen (4 oz/115 g)	10-12 min.	No longer pink in center
Vegetables (frozen)		
Peppers and onions	6 min.	Cooked through
Potato wedges, frozen	8 min.	Cooked through
Stir-fry vegetable mix	6 min.	Tender-crisp
Vegetables (fresh)		
Broccoli florets	6 min.	Tender-crisp
Green or red bell pepper strips	5 min.	Tender-crisp
Mushrooms, sliced	6 min.	Tender-crisp
Onions, sliced	4 min.	Soft
Zucchini or summer squash, sliced	4 min.	Tender-crisp
Grilled Cheese or Cheese and Ham	4-5 min.	Golden brown on outside; melted cheese

Cleaning

NOTE: If your grill has removable grids, see the following section.

1. Unplug grill from electrical outlet and allow to cool slightly.
2. Wipe grilling surfaces with a paper towel to remove drippings.
3. Use the spatula/scrapper (available with select models) to scrape away cooked-on food or grease.
4. Use a damp sponge with a small



amount of dishwashing detergent to scrub grilling surfaces. See illustration. Rinse out sponge and wipe surfaces

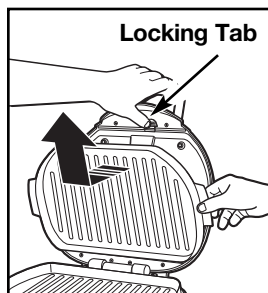
clean. Use a clean, damp cloth to wipe surfaces again.

5. Do not use steel wool or any type of abrasive cleaner to clean the grill, as it will damage the nonstick grilling surface, and void the warranty.
6. Use a clean, damp cloth to wipe clean the outside of grill.
7. Empty drip cup. Wash drip cup and spatula/scrapper in hot, soapy water. Rinse and dry. (They can also be put in top rack of dishwasher.)
8. The grill can be stored, closed and upright, sitting on the hinge side.

TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK, DO NOT IMMERSE THE GRILL IN WATER. DO NOT CLEAN THE GRILL IN THE DISHWASHER.

Removable Grids (on select models)

1. Unplug grill from electrical outlet and allow to cool.
2. While holding grid, slide locking tab
3. Wash grids in hot soapy water. Rinse then dry. Grids may also be washed in dishwasher.



to release grid. Open grill flat and repeat with other grid. When removing grids, removing top grid first. When

replacing grids, replace bottom grid first.

Recipes

Pizza Burgers

1 pound (450 g) lean ground beef
½ cup (125 ml) shredded mozzarella cheese (2 ounces [55 g])
½ teaspoon (2.5 ml) dried oregano leaves, crushed
4 sandwich-size English muffins, split and toasted

Preheat grill for 5 minutes. Combine beef, cheese, and oregano. Mix well. Shape mixture into two or four 3½-inch (9 cm) patties. Place patties on grill. Close lid and cook 5 to 7 minutes or until beef is no longer pink. Serve on English muffins. Top with pizza sauce, if desired. **Makes 4 servings.**

Grilled Ham & Cheese Special

8 slices rye bread
Thousand Island or Russian salad dressing
8 ounces (225 g) thinly sliced ham
4 ounces (115 g) thinly sliced Swiss cheese
1 cup (250 ml) deli coleslaw

Spray grill with cooking spray. Preheat grill for 5 minutes. On half of the bread, spread salad dressing. Top with ham, cheese, and coleslaw. Top with remaining bread. Close lid and cook sandwiches for 5 minutes or until heated through and cheese melts. **Makes 4 servings.**

Turkey Garden Burgers

1 pound (450 g) lean ground turkey
1 cup (250 ml) shredded carrot and zucchini
2 tablespoons (30 ml) finely chopped onion
1 tablespoon (15 ml) finely chopped fresh parsley
4 whole wheat or white sandwich buns

Spray grill with cooking spray. Preheat grill for 5 minutes. Combine turkey, carrot and zucchini, onion, and parsley; mix well. Shape mixture into two or four 3½-inch (9 cm) patties. Place patties on grill. Close lid and cook 5 to 6 minutes or until turkey is no longer pink. Serve on buns. Top with low-fat mayonnaise, lettuce and tomato, if desired. **Makes 4 servings.**

Pepperoni Pizzawiches

4 English muffins, split
32 pepperoni slices
4 slices Cheddar or American cheese
8 tomato slices
Dried oregano leaves, crushed

Preheat grill for 5 minutes. On half of muffin halves, layer pepperoni, cheese, and tomato. Sprinkle with oregano. Top with remaining muffin halves. Close lid and grill 5 minutes or until cheese melts. **Makes 4 servings.**

Tuna Burgers

2 cans (6 ounces [170 g] each) chunk light tuna, drained and flaked
½ cup (125 ml) dry bread crumbs
½ cup (125 ml) finely chopped celery
¼ cup (60 ml) finely chopped onion
2 tablespoons (30 ml) chopped fresh parsley
¼ cup (60 ml) salad dressing or mayonnaise

Spray grill with cooking spray. Preheat grill for 5 minutes. For burgers, combine all ingredients and mix well. Shape mixture into two or four 3½-inch (9 cm) patties. Close lid and cook 5 minutes or until burgers are lightly browned and heated through. **Makes 4 servings.**

Grilled Chicken Caesar Salad

2 boneless, skinless chicken breast halves (about 8 ounces [225 g])
1 egg white, beaten slightly
¼ cup (60 ml) grated Parmesan cheese
6 cups (1.5 L) coarsely cut-up romaine lettuce
2 green onions, sliced
½ cup (125 ml) croutons
Caesar salad dressing

Spray grill with cooking spray. Preheat grill for 5 minutes. Dip chicken into egg white and then coat with cheese. Place chicken on grill. Close lid and cook 7 to 9 minutes or until no longer pink. Remove and let cool slightly. Cut chicken into strips. Combine lettuce, green onions, croutons, and sliced chicken. Add enough salad dressing to taste. Toss to coat. **Makes 4 servings.**

Steamed Shrimp

1 pound (450 g) large shrimp with shells
¼ cup (60 ml) vinegar
¼ cup (60 ml) water
1 tablespoon (15 ml) shrimp/crab boil seasoning
½ teaspoon (2.5 ml) salt

Preheat grill for 5 minutes. Arrange shrimp in a single layer on grill. Pour combined vinegar and water over all. Sprinkle with seasoning and salt. Close lid and cook 3 to 5 minutes or until shrimp turn pink. **Makes 6 appetizers.**

Customer Service

Call our toll-free customer service numbers. Please note the model, type, and series number on the grill, or have the grill close by when you call. This will help us answer your question.

This warranty applies to products purchased in the U.S. or Canada.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products, one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

hamiltonbeach.com or proctorsilex.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

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